

THEO'S GINGER BISCUIT RECIPE

Get someone to help you make them



STEP 1

Let's get prepared
You will need these things!

- A grown up to help you
- Apron
- Mixing Bowl
- Wooden Spoon
- Tea Towel
- Weighing scales
- Spatula
- 2 Large baking trays
- Baking Parchment Paper
- Tea spoon (tsp)
- Grater
- Whisk or a fork
- Oven Gloves

STEP 2

We need these ingredients!

250g	Self Raising Flour
100g	Salted Butter
100g	Golden Syrup
75g	Soft Brown Sugar
2 tbsp	Grated Fresh Root Ginger
1 tsp	Bicarbonate of Soda
1	Small Beaten Egg

STEP 3

Let's make some of my Ginger Biscuits!

1. Put the oven on to warm up 190C/170C fan/gas 5.
2. Line two large baking trays with parchment paper
3. Put a saucepan over a low heat and melt the (Sugar mixture) butter, sugar, fresh grated ginger and golden syrup.
4. Once melted leave it in the saucepan to cool off.
5. Mix the flour, bicarbonate of soda into a bowl.
6. Gently stir in the cold (Sugar mixture) from the saucepan
7. Add your beaten egg.
8. Knead all together to make a dough.
9. Roll out the dough on a floured surface into 20g balls.
10. The dough balls will spread out when cooking.
11. Place the balls on each baking tray about 3cm apart.
12. Bake for 8-10 minutes until golden brown
13. Leave to cool on the trays for a few minutes
14. Place them on a cooling rack until cold
15. Place them in a sealed tin to keep fresh as special treats to share with your friends.